



Food Sampling

At Pubic Events

In order to protect public health and prevent tampering of foods the following guidelines are required

1. **DO NOT USE** common bowls for dipping. Do not use common bowls, plates or trays for the service or display of foods.
 - **Do use** single service portions such as soufflé cups, paper plates, napkins, dispensing containers, or pre-wrapped foods.
2. Foods must be protected from the public.
(provide sneeze guards, cover foods and keep foods behind product display)
3. Food sampling is to be limited to non-hazardous food items.
(foods that **do not** require refrigeration)
 - Jellies, jams, beef jerky, sauces, breads, most fresh produce, nuts, candy
4. Gloves and/or utensils must be used to prevent bare hand contact.
5. Provide a temporary hand wash station
 - ✓ Water in a container with a spigot
 - ✓ Soap
 - ✓ Paper towels
 - ✓ Waste bucket
6. Failure to comply with these guidelines will result in **closure** of your sampling operation.

Note: *Foods being sampled that require refrigeration and/or cooking will need a **Temporary Food Service Permit** and must meet additional food safety requirements, including Food Worker Certification Training.*

Questions? Call us at 585-753-5553

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